



816-347-2355

The Meadows Commons

1800 N.W. O'Brien Road
Lee's Summit, MO 64081

Lunch and Dinner

11 a.m. – 8 p.m.
Monday – Saturday

3 – 7 p.m. Sunday

Pub Fare

Southwestern

Chicken Quesadilla \$8.00

Smoked chicken, caramelized onions, pepper jam with bacon, and Southwestern cheese blend. Served with sour cream, guacamole and pico de gallo.

Chicken Tenderloin Platter \$9.00

Three buttermilk battered chicken tenderloins with French fries. Served with barbecue sauce and honey mustard.

Asian Chicken Wings \$10.00

Grilled Asian marinated chicken wings glazed with Teriyaki or Korean barbecue sauce. Topped with green onions.

Battered Fish Tacos \$9.00

Battered cod served on two corn tortillas, shredded cabbage, pico de gallo, street corn, cilantro, queso fresco and chipotle aioli.

Guinness Fish & Chips \$12.25

With Tartar sauce or malt vinegar.
Served with French fries.

**German Sausage and
Pub Mustard \$8.00**

Beer poached bratwurst served with pickled red cabbage and pub chips.

Try with a Guinness.

Bangers and Mash \$11.50

Traditional British sausage mounded on mashed potatoes. Served with peas and onion gravy.

Mac & Cheese \$12.00

Cavatappi pasta tossed in a triple cheese sauce with applewood smoked bacon and chicken.

Southwest Vegan Tacos \$9.00

Two corn tortillas with seasoned vegetable based protein, shredded cabbage, pico de gallo, cilantro and street corn.

Ancient Grain Bowl \$10.00

Quinoa, Kasha, Farro, butternut squash, and chopped kale tossed with pomegranate vinaigrette.

Desserts

**Chocolate Cake
Carrot Cake
Lemon Sorbet
Raspberry Sorbet**

Ask for the chef featured dessert.

Hamburgers & Sandwiches

Stories Pub Burger \$12.00



Half pound Certified Angus Beef® kissed with Guinness, topped with Cheddar cheese and thick cut bacon. Served on a Brioche bun.

Old Fashion Sliders \$9.50



Three old-fashion cheeseburger sliders with chopped onions on petite rolls.

Greek Turkey Burger \$8.50

Lettuce, tomato, shaved red onion, Kalamata olive tapenade and Tzatziki sauce on the side. Served on a Brioche bun.

Cuban Pork Sandwich \$8.50

Shaved sweet ham and smoked pork loin with Swiss cheese on toasted Focaccia bread with mustard aioli and pickles. Served with Cuban mojo sauce.

Southwestern Grilled Chicken \$8.50

Grilled southwestern marinated chicken breast with pepper jack cheese, avocado spread, tomatoes and lettuce.

Triple Grilled Cheese \$7.50

Brie, smoked Gouda and Gruyere cheese, caramelized onions on sourdough. Served with tomato basil jam and pub chips.

German Cured Ham Sandwich .. \$8.00

Grilled Black Forest Ham, Swiss cheese, whole grain mustard and pickled red cabbage. Served on Pretzel bread.

Try with a KC Bier Co Dunkel.

Black Bean Burger \$10.00

Seared black bean burger with lettuce, tomato and red onion. Served on a Brioche bun with smoked chipotle aioli.

**California Turkey Club
Wrap \$10.00**

Shaved turkey, chopped bacon, guacamole, lettuce, tomato and herb cream cheese wrapped in a spinach flour tortilla.

All Sandwiches Served with Choice of Chef Crafted Chips, French Fries or Vegetable. Substitute Fruit, Small Meadows Salad, or Small Caesar Salad for \$2.

Breakfast

Served All Day

Healthy Breakfast Sandwich \$9.00

Egg whites, roasted turkey, mixed greens, and Havarti cheese on Focaccia bread. Served with a side of fruit.

Meadows Breakfast \$9.00

Two eggs your way and choice of bacon or sausage. Served with breakfast potatoes, side of fruit and toast.

Flatbreads

Gyro Flatbread \$12.00

Sliced blend of beef and lamb on flatbread basted with extra virgin olive oil, lemon, oregano, tomatoes, Feta cheese, red onions, parsley and Tzatziki sauce.

Carolina Pulled Pork Flatbread \$12.00

Carolina barbecue sauce over flatbread with pulled pork, chopped bacon, pickles, fried onion straws, cheddar and mozzarella cheese.

Chicken Alfredo Flatbread ... \$12.00

Flatbread with Alfredo sauce, herb chicken, Parmesan and Mozzarella cheese. Garnished with Italian parsley.

Roasted Vegetable and Goat Cheese Flatbread \$12.00

Herb oil, roasted seasonal vegetables and goat cheese.

Salads

Add Grilled Chicken \$4,
Gyro Meat \$6, Marinated Skirt
Steak \$6, Salmon Filet \$8

Meadows Salad \$5.00

Baby greens, English cucumber and grape tomatoes tossed in a Pomegranate Vinaigrette.

Fajita Steak Salad \$12.00

Marinated fajita steak grilled and mounded over picked greens with cilantro and green onions. Served with cilantro lime ranch dressing.

Try with a glass of Handcraft Malbec.

Caesar Salad \$5.00

Romaine lettuce tossed with Caesar dressing, chef crafted croutons and parmesan cheese.

Italian Chopped Salad \$11.25

Chopped greens, grilled chicken, bacon, pasta, grape tomatoes, red onion and gorgonzola cheese tossed with citrus Dijon vinaigrette.

Greek Salad \$10.00

Romaine lettuce, tomatoes, cucumbers, red onions, feta cheese and Kalamata olives. Tossed with a zesty greek vinaigrette.

Meatless Taco Salad \$10.00

Mixed greens with chopped Romaine, shredded cabbage, green onions, cilantro, tomatoes, tortilla strips, street corn, black beans, lime, guacamole, sour cream, queso fresco, and served with roasted poblano vinaigrette.

From the Bar

Meadows Mule

Our take on the Moscow Mule with blackberry vodka and ginger beer.

Meadows Mojito

Refreshing rum cocktail with lime, mint and cucumber.

Beverages

Fountain Drinks

Coke
Coke Zero
Diet Coke
Sprite
Lemonade
Root Beer

Coffee

JKV Java
Regular or Decaffeinated

Tea

Fresh Brewed or Hot Tea

Milk

Chocolate or White

Juice

Orange
Tomato
Cranberry
Grape
Grapefruit
Pineapple



Daily Drink Specials

Sunday

\$6 Grand Mimosa

Monday

\$5 Manhattan

Tuesday

\$2 Beers (all beers)

Wednesday

Wine Wednesday - \$6 premium wine glasses, \$20 bottles

Thursday

\$6 Seasonal Cocktails

Friday

\$6 Top Shelf Drinks

Saturday

\$5 Bloody Mary